



## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

STAFF	SUN 22	MON 23	TUE 24	WED 25	THU 26	FRI 27	SAT 28
Alisha Reckenwald	AR 12/20						
Andrew Collins	AC 12/20/19						
B Perry Woolridge	BP 12/20/19						
C Megan Evans	ME 12-20-19						
D Matt Powell	MP 12/22/19						
Emily Hogan	EMH 12/22/19						
F Leigha Campbell	FC 12/20/19						
G Tagger Pepper	GP 12/20/19						
H Cassie Overbey	CO 12/22/19						
Michelle Collins	MC 12/20/19						
Robbie Ward	RW 12/20/19						
XS Jen Barnes	JB 12/20/19						
XT Matt Gouldy	MG 12/20/19						
JP Peron Sullivan	N/A						
V Cameron Combs	CC 12-20-19						
Y Brandon Worley	BW 12/20						
Z Eric Brown	EB 12/20/19						

### Job Site Details

anything in house expires 1 week/hang mop properly

raw ingredients stored under PKE/Label all spray bottles

Sanitizer rags go back in bucket/

let dishes dry before stacking/shoe ice melt properly/thermometers

Shoe personal belongings outside kitchen

all products dated & labeled

DO NOT DUMP ANYTHING IN PREP SINKS



*National Registry of Food Safety Professionals*

**SAFETY FIRST PRINCIPLES**  
*Food Handler Training Program*

**CERTIFICATE OF COMPLETION**

TUWANNA KEESEE      6/28/1980

Employee Name

Date of Birth

*has successfully completed Food Safety First Principles: For Food Handlers*

**HRIS®**

Business Name

*May 23, 2017*

Date of Completion

*[Signature]*

Authorized/Manager Signature

*May 23, 2022*

Expiration Date

*National Registry of Food Safety Professionals • Orlando, FL • [www.NRFSP.com](http://www.NRFSP.com) • 800-446-XXXX*

NON-TRANSFERABLE

